

Reuben Skewers

Preparation: 5 minutes, Cook Time: 15 minutes

Yield: 10 skewers

Recipe: by Jennifer Stewart of Take Two Tapas

Source: <https://www.taketwotapas.com/reuben-skewers-corned-beef-sprouts/#recipe>

This is a reinvented version of the reuben sandwich . It is an appetizer/hors d'ouevres that puts a new spin on traditional Corned Beef and Cabbage but on a skewer and served at room temperature with a 1000 island dressing dip.



12 medium/large brussel sprouts, trimmed and halved
6 slices corned beef, cut in half lengthwise
2/3 cup sauerkraut, drained
2 tablespoons olive oil
salt, to taste

1/2 cup mayonnaise
2 tablespoons ketchup
3 tablespoons dill pickle relish
2 teaspoons onions, finely minced
1 teaspoon vinegar
2 dashes tabasco

1) Brush the Brussel sprouts with olive oil. Place on a baking sheet and roast in a 400° F. oven for 10 minutes or until sprouts tender and starting to crisp. Remove when still slightly firm but fork tender.

2) Make the 1000 island dressing by combining the mayonnaise, ketchup, relish, onion, vinegar, and hot sauce in a bowl. Set aside.

ASSEMBLING SKEWER

1) Place a tablespoon of sauerkraut on the end of a slice of corned beef and roll up.

2) Skewer one half of a sprout, add on the corned beef roll up, and cap with the other sprout half. Continue with remaining sprouts, corned beef, and sauerkraut. Arrange on serving platter and serve with 1000 island dressing.